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APPLICANT : MITSUBISHI ACETATE CO LTD;

INVENTOR : YOSHII HIDEKI;

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TITLE : PRODUCTION OF PECTIN

ABSTRACT : PURPOSE: To control the degree of methoxylation of pectin, easily in a short time, without causing the degradation of pectin, by swelling a pectin-containing vegetable with an acid in dry state at a specific temperature prior to the extraction of pectin with an acid.

CONSTITUTION: In the extraction of pectin from a pectin-containing vegetable such as peel of citrus fruit, etc. with an acid, the above dried vegetable is swollen with an acid (preferably an inorganic acid) such as hydrochloric acid, sulfuric acid, nitric acid, etc.) at 40~70°C prior to the extraction to effect the partial demethoxylation of the pectin. The acid used in the swelling process may be same as the acid for extraction, and the amount of the acid is preferably 0.5~2.0 g-equivalent % based on 1 kg of the dried vegetable as a $\geq 0.1N$ aqueous solution.

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